

A PIZZA MAKING METHOD AND SYSTEM

Abstract

The invention provides an automated method and apparatus for pizza production which is initiated by individual order placement and uses only fresh ingredients (no ingredients are frozen, pre-prepared or pre-cooked). Each dough portion is individually and mechanically prepared from flour and other fresh, pre-proportioned ingredients. The dough portion passes through a series of shaping and pre-heating processing stations to prepare a flattened and partially baked pizza base. Using a preheated or continuously heated conveying tray, the pizza base passes under a number of metering and distribution devices for selected application of tomato sauce and/or various other toppings according to the order. Baking occurs in one of multiple ovens to complete pizza preparation. Multiple ovens are provided to facilitate the automated preparation of multiple pizzas at any given time. A tray conveying system transports one or more trays through the various processing stations to accommodate multiple orders at the same time.

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